



***"UNITED STATES ARMY CULINARY ARTS PROGRAM...
IT'S ABOUT TEACHING COOKS TO PROVIDE CUSTOMERS CONSISTENT HIGH-QUALITY FOOD BY
TEACHING THEM HOW TO MASTER THEIR CRAFT"***

Culinary Olympics 2000

Congratulations to these talented Army and Air Force Chefs selected as members of the U.S. Army Culinary Arts Team (USACAT) 2000. The team competed in the Culinary Olympics in Erfurt, Germany 22-25 October 2000. Twenty-six nations competed, including 14 international military teams. International culinary competitions showcase accomplishment and offer recognition for outstanding performance and team synergy by awarding Culinary Olympic gold, silver, and bronze medals. USACAT was crowned Culinary Olympic world champions in the military category on 26 October 2000, winning 22 gold, 3 silver, and 2 bronze medals. USACAT won by an unprecedented margin of 9 points over the British team and the Germans finished third.

PRIMARY TEAM



**CW2 Travis W. Smith, CEC
Fort Lee, VA**



**SFC Mark W. Warren, CEC
Fort Bragg, NC**



**SFC Willie J. Meeks, CEC
Fort Bragg, NC**



**SSG David J. Turcotte, CEC
Pentagon, Wash, DC**



**SSG Mark A. Morgan, CCC
Fort Stewart, GA**



**SGT Joshua C. Sperl, CC
Fort Drum, NY**

OTHER MEMBERS ESSENTIAL TO SUCCESS



CPT Sarah L. Flash, RD
Nutritionist
Fort Lee, VA



MSG Carolyn J. Lewis
Apprentice
Fort Benning, GA



TSGT Stephanie Bryant
Apprentice
Pentagon, Wash, DC



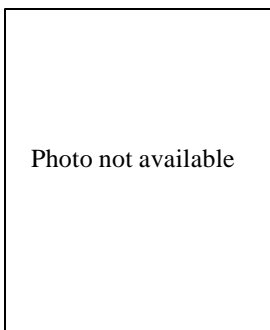
SGT John Villarreal
Apprentice
U.S. Army Europe



SGT Ignacio Castro
Apprentice
Fort Campbell, KY



SGT Kara H. Cassidy
Apprentice
Fort Hood, TX



SPC Erica Parenteau
Apprentice
Fort Lewis, WA



SPC Jamard E. Dallas
Apprentice
Fort Bragg, NC



SPC Francisco J. Lopez
Apprentice
Fort Stewart, GA

USACAT Apprentices are Essential

Every member of USACAT is key to the success of the team. The apprentices are extremely talented, highly motivated, dedicated to the mission, and ready to step in and cook at the Culinary Olympics. One apprentice has already moved to an primary team position. Apprentices are the future of the Army Culinary Program; their passion for food, hard work, and commitment to excellence cannot be overstated. The apprentices worked closely with Team Coach, Stephen Miller, CMC to prepare winning centerpieces which accented the military cold buffet table. Apprentices are Golden.

**Advanced Culinary Skills Training Course
Fort Lee, VA
USACAT CHEF INSTRUCTORS**



MSCS (SW) Ricardo Cumba, CEC



SSG Rene Marquis, CWC

The Chef Instructors at the Advanced Culinary Skills Training Course at Fort Lee are dedicated food service professionals. They are on Team USACAT in a marketing and supporting capacity. Their mission is to teach advanced cooking skills to students who attend the course and to educate the Armed Forces in the mission and focus of the USACAT. Quality food preparation is the focus of the Advanced Culinary Skills Training Course. If you want to know more about the course, see Culinary Training Information under Directorate of Training on the ACES web site.

(Below) PRACTICE SESSION FOR OLYMPICS



Training to high standards



Mastering the cooking profession

Culinary Olympic Evaluation Criteria

Final scores in the Culinary Olympics are broken into two categories. The first category is a cold food buffet, consisting of seven different three-course lunch menus. These menus are prepared and judged in a single serving, but can be reproduced to serve 500 people. Each menu must include a dessert. The team is given 24 hours to prepare the seven menus hot and display them cold on the buffet table. Minimal prior preparation is allowed. Examples of allowed prior preparation include preparing stocks, peeling and washing vegetables, and weighing ingredients for the recipes. To ensure the rules are followed, the team is checked when they enter the competition kitchen.

Working through the night to meet a deadline, the team strives to make everything the perfect size, shape, color, and thickness. USACAT members are under tremendous pressure, and the adrenaline is rushing. Perfection is the goal and no member wants to let the other members down. Sometimes members get so fatigued from the intense pressure, they hear sounds that are not really there, similar to symptoms of combat stress a soldier might experience on the battlefield. After about twelve hours of intense cooking, the team is ready to glaze the food with a thin layer of clear gelatin, which will preserve it and keep it looking fresh. It takes USACAT members about six hours to glaze the food. Superior gelatin glazing is critical to scoring high. Sometimes the food is not evaluated for as long as eight hours after it is first presented. While the dishes are presented cold, they are evaluated as freshly prepared food that is served hot. The team is monitored during preparation and judges score the dishes once the final product hits the table. Judges evaluate the composition of the menu, nutritional balance, creativity, originality, and presentation. The team must receive 36-40 points to receive an Olympic Gold Medal.



German Field Kitchen used for live cooking competition

The second category of Olympic competition is live cooking. USACAT prepares 100 - servings of a three-course menu using a German Army Field Kitchen. The German Chefs Association selects one of the seven lunch menus from the cold food category. The USACAT must prepare the selected menu in a five-hour period. Three additional hours are allotted for service of the menu in a restaurant-style setting, served by waiters. The team is allowed to bring finished stocks, peeled vegetables, and weighed ingredients into the kitchen. Up to 80% of the delicate crackers and ornamental garnishes may also be prepared in advance. The other 20% must be prepared in the German Army Karcher Field Kitchen. The team is evaluated on organization and sanitation, correct professional preparation, arrangement and innovation, and most importantly taste.

USACAT receives 60% of the score for the live evaluation and 40% for the cold food buffet. More weight in scoring is placed on the live evaluation where the food is prepared in quantity and tasted by an international panel of Certified Master Chefs with experienced palates. Extraordinary flavor is critical. All seven menus the USACAT submitted for competition consist of American-style military cuisine, prepared to exceptional quality standards. These high standards are in keeping with the U.S. Army Culinary Arts Program's goal to continuously improve the overall quality of food service in the military.

ACHIEVING THE GOLD MEDAL STANDARD 101:



Stephen Miller, Certified Master Chef (CMC), and Susan Notter, CEPC and Acclaimed Pastry Chef for the United States Culinary Olympic Team, mentor the USACAT and offer suggestions to improve the menus in a practice session

1. Practice to achieve current standard

USACAT practices to achieve the highest quality standards in every aspect of food service, from menu planning to meal service. Certified Master Chefs act as team advisors during practice sessions. While the advisors are not actual USACAT members, their competition experience and critical assessment push the team to a new standard.

2. Learn from advisors' feedback

Throughout the practice sessions, advisors provide an objective opinion and stimulate team interaction. Together, advisors and team members identify ideas to perfect each dish. Once perfected, the dish is recorded, using digital photography.

3. Rehearse to new team-established standards

With new attitudes towards team-expected standards, the team rehearses to perfect their plan.

Gold Medal Standard

Well-planned, simple, cost-effective, and correctly portioned menus, presented beautifully, seasoned to perfection with the correct textural features, cooked to the correct degree, and served at the correct temperature, (piping hot or cold), will 99% of the time come out on top. But only if the kitchen team skills, utilization of resources, timing, organization, smartness, showmanship, and cleanliness are beyond reproach.



Focus is on quality food preparation



Example of making improvements. The dishes above were improved by team interaction and great coaching from team advisors.

ABOUT USACAT

The purpose of USACAT competitions is to offer the military chef opportunity to sharpen and broaden his or her cooking skills. USACAT members are obligated to share knowledge with whomever wishes to learn. This ultimately benefits the military diners in troop dining facilities in garrison and on the battlefield.

The USACAT competes in both national and international competitions, culminating every four years with the Internationale Kockkunst Ausstellung (IKA), also known as – the Culinary Olympics. The world's finest chefs attend the Olympics where competition is fierce. Competition is a balance of superior cooking skills, team endurance and artistic presentation. The Culinary Olympics was organized and carried out for the first time in Frankfurt on the Main, Germany in the year 1900 and has become THE world-class competition for chefs from all over the world.

The U. S. Army first competed in the Culinary Olympics in 1976. The team consisted of three individuals who were personally selected by LTG John D. McLaughlin (deceased). The three U.S. soldiers, (SFC Stephen Posser, SFC Doug Hoffman, and SFC Ivan Beasley) won a gold medal and two silver medals. Stephen Posser has since retired from the Army, but is currently Chief, Culinary Skills Training Division, Directorate of Training, Army Center of Excellence, Subsistence (ACES) at Fort Lee, VA.

In 1980, the Army sent individual competitors once again. The Army sent a regional team for the first time in 1984. The team won 5 gold, 6 silver, and 2 bronze medals. They also received 6 gold-leaf special merit awards, and they captured the grand prize in gold.

In 1988, the team entered 22 exhibits and was awarded 22 medals. They also won the grand prize in gold. Only 13 such prizes were awarded. During the 1992 Culinary Olympics, the USACAT was acclaimed World Champions of the Armed Forces. In 1996, the Culinary Olympics were held in Berlin, Germany and the USACAT won second place overall with 16 Gold medals (4 with distinction for perfect scores), 12 Silver medals, and 6 Bronze medals.

Since its establishment, the USACAT has competed in numerous national and international competitions, winning more than 400 team and individual medals.

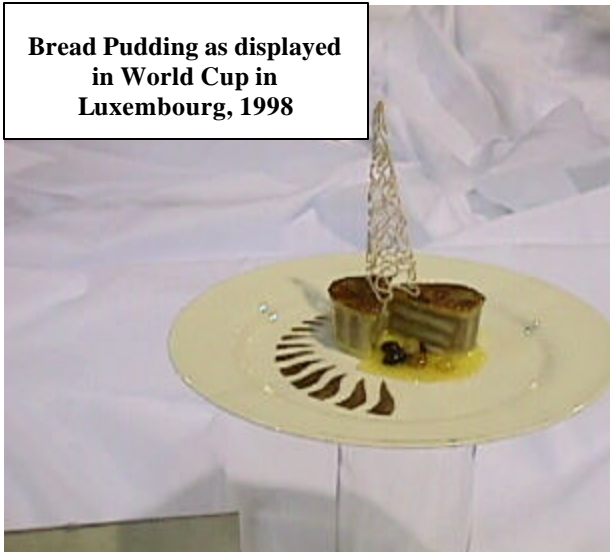
USACAT Olympic Track Record Overview

- 1976 – Three Army chefs compete as individuals: 1 gold, 2 silver medals
- 1980 – Army chefs compete as individuals
- 1984 – First formation of USACAT (regional team): 5 gold, 6 silver, 2 bronze, 6 gold-leaf special recognition awards
- 1988 – USACAT regional team; 22 categories entered 22 medals awarded: 19 gold, 1 silver, 2 bronze grand prize in gold
- 1992 – USACAT military team wins military cup: 6 gold with distinction (perfect score), 6 gold, regional team 6 silver medals
- 1996 – USACAT military team wins second place in Military Cup overall, 6 bronze, 12 silver and 16 gold medals
- 2000 - USACAT wins Olympic Championship for military catering in both the restaurant of military nations and cold food buffet as well as the overall military competition among fourteen nations by an unprecedented nine point lead; earning 22 gold, 3 silver, 2 bronze.

THE IMPACT OF CULINARY COMPETITION

Culinary competitions challenge the military cook to achieve nationally established standards for excellence in food preparation. Those who enter culinary competitions are passionate about cooking. They understand that culinary competitions are about learning and skill development. They are the military chefs who produce consistent, high-quality food in every day duties. Everyone can learn more about food, about quality, and about the details of planning and organizing that are just as necessary on the job as they are in competition. Examples of some innovative dishes prepared by military cooks are depicted below.

Bread Pudding as displayed
in World Cup in
Luxembourg, 1998



New England Boiled Dinner from
World Cup, Luxembourg 1998



The goals of the competition are:

- ✓ To provide a forum to develop skills and continually raise the standards of culinary excellence and professionalism in the United States Armed Forces.
- ✓ To promote camaraderie and educational opportunities among culinary professionals and to act as a staging area for development of culinary concepts. The culinary arts program encourages new innovative styles of service and presentation, bringing traditional styles up to date, and fostering the development of nutritionally and economically sound meals

These goals are accomplished by:

- ✓ Participation in competition to nurture the creativity of the individual military chef.
- ✓ Providing a showcase for individual skills, techniques and style.
- ✓ Providing example and inspiration for young or beginning-level professionals.
- ✓ Presenting an overview of styles and techniques.
- ✓ Granting rewards of recognition from fellow professionals.
- ✓ Offering an incentive or means of earning American Culinary Federation certification points.
- ✓ Allowing the public to observe the current “state of the art” of the military chef. This insight and learning experience on the part of the public is of great importance, because new trends, styles, techniques, and philosophies progress with the public’s acceptance. By promoting a greater understanding of sound culinary philosophy, culinary competitions provide an excellent forum for the public’s education.

PBS TO AIR DOCUMENTARY ON USACAT



Watch out Academy Awards! USACAT members are going to be stars! The Public Broadcasting Service (PBS) followed the team and taped practice sessions in preparation for the Culinary Olympics. PBS followed the team to the Olympics in October 2000 and taped them as they competed for and won the military championship. The show will air on PBS nationwide in August of 2001.

How is the USACAT Selected?

Members of USACAT are selected annually. Candidates must possess a positive attitude toward the cooking profession and compete in tryouts to make the team. In the past, tryouts have included entering an entire American Culinary Federation (ACF) category at the annual Army Culinary Competition and participating in a hot food mystery basket cook-off. In 2001, the criteria to make the team is simplified as follows:

Pastry – Pastry team members must produce an ACF – C category, and enter contemporary cold and hot pastry categories. Candidates can weigh ingredients prior to the start time. Each dessert must be prepared in two single servings. One serving is for tasting, and the other for display and final evaluation. Candidates will order rations from Fort Lee and bring only unprepared rations for the tryout.

Cooking – Cooking team members must produce two different appetizers and two different entrée dishes for evaluation. Two servings of each dish must be presented as a single serving. They may wash and peel vegetables and weigh ingredients prior to evaluation. One dish will be for tasting and the other for display and final evaluation. Rations may be ordered from Fort Lee for the tryout. Candidates also prepare and compete for an ACF medal in category ACF A or B.

Who makes up USACAT?

The United States Army Culinary Arts Team, (USACAT) is composed of service members who have proven themselves to be proficient in the culinary arena. Members are sworn to uphold the “Code of the Culinarian” and to pass on their knowledge to fellow members in the cooking field. Their responsibilities include coaching young culinarians in the services in order to foster the growth and professionalism of the field, and to ensure a stronger, better-trained military food service community for the future. They are responsible for continuing their own education through self-study, culinary arts competitions, and formal training when available.

There are three designations of USACAT members:

1. **Active Competitor** – These individuals are the most experienced competitors. They have undergone and passed tryouts to make the team as an active competing member. They have received the highest scores in tryouts, and are, therefore, placed in the six team slots for international competition.
2. **Apprentice Member** – These members of the team have proven themselves through the same tryouts as Active Competitors. Many are highly skilled in centerpiece production and have won gold medals at the annual Fort Lee Culinary Competition. These culinarians are in a holding pattern, training and studying to some day replace the Active Competing Members.
3. **USACAT Members, Non Competitive** – These team members are instructors at the Advanced Culinary Skills Training Course at Fort Lee, VA. Their role is to train other food service professionals and show how culinary arts can enhance troop feeding dining facility operations. In

order to qualify for the instructor position they must try out to gain the credential of wearing the USACAT uniform. They are hand-selected to teach the Advanced Culinary Skills Training Course, based on their performance, skill level, and attitude.

The Culinarian's Code

I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those that follow.

I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

I shall place honor and the standing of our profession before personal advantage.

I shall not use unfair means to effect my professional advancement or to injure the chances of another colleague to secure and hold employment.

I shall be fair, courteous and considerate in my dealings with fellow colleagues.

I shall conduct any necessary comment on, or criticism of, the work of fellow colleagues with careful regard for the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantage.

I shall never expect anyone to subject him / herself to risks which I would not be willing to assume myself.

I shall help to protect all members against one another from within our profession.

I shall be just and enthusiastic about the success of others as I am about my own.

I shall be too big for worry, too noble for anger, too strong for fear and too happy to permit the pressure of business to hurt anyone, within or without the profession.

USACAT SCHEDULE FOR UPCOMING EVENTS 2001-2004

July 22-26, 2001	Participate in the American Culinary Federation National Convention in Las Vegas with Recruiting Command
Sep 6 – 10, 2001	Compete in ACF Competition in Orlando, FL to select Primary and Apprentice Team for World Cup in Luxembourg 2002
Oct 8 – 9, 2001	Compete in ACF Competition in Cincinnati, OH to practice for Hotelympia in London, England - Jan 2002
Jan 10 – 14, 2002	Hotelympia Competition, London England – Individual Categories
June 1 - 30, 2002	Practice session at Ft Lee, VA
Oct 20 – 31, 2002	Practice session at Ft Lee, VA
Nov 1 – 22, 2002	World Cup competition, Luxembourg
Nov 2003	Competition Basel, Switzerland
Sep 2004	Culinary Olympics, Germany – Defend the Olympic Championship